WILD DUCK BURGUNDY

1 clean, dressed duck

onion slices

apples slices

orange slices

celery slices

half clove garlic

1/2 cup Burgundy

Stuff duck with slices of onion, orange & apple, garlic & celery. Rub breast with soy sauce and salad oil

Roast in uncovered baking pan in very hot oven (400 F) basting often with Burgundy. Roasting time 45 Minutes. Remove stuffing before serving. Serves 2